



ENDOZYM[®] Velluto

Liquid enzyme preparation for use in maceration



→ TECHNICAL DESCRIPTION

The specific formulation of this product, rich in arabinanase activity, was born from research carried out in collaboration with the University of Turin to increase the extraction of polysaccharidics from grapes and less oxidizable and bitterness polyphenolic compounds.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Enzyme preparation of pectinases and et arabinanase from *Aspergillus niger* (pectine lyase EC 4.2.2.10, 160 U/g, pectine méthylestérase EC 3.1.1.11, 800 U/g ; L-arabinanase EC 3.2.1.99, 600 U/g).

→ DOSAGE

Use from 1 to 4 g/hL or quintal of product to be treated.

→ INSTRUCTIONS FOR USE

It is a liquid product and can be dosed automatically, add directly on the grapes.

→ PACKAGING AND STORAGE

Store in their original sealed packaging, away from light, in a cool, dry place at a temperature below 20°C. Do not freeze. Consume preferably by the date indicated on the package.

Once opened, the product should be stored tightly closed in the refrigerator and consumed as soon as possible.

The enzyme activity within the product is stabilized. If a visual analysis does not show significant macroscopic signs of hygienic alteration (mold colonies, clouding, effervescence, swelling) the opened product can be used until exhausted, without waste. If in doubt, please contact AEB's technical service.

- Bottles of 250g Carton of 1Kg
- Jerricans of 10Kg

Reference: ENDOZYM_Velluto_TDS_EN_0280323_OENO_Italy

